

AMENDMENTS TO THE SPECIFICATION

Please replace paragraph [0013] with the following amended paragraph:

A¹ [0013] This invention further provides methods for preparing compositions enriched for anthocyanins and proanthocyanins useful as nutraceuticals and pharmaceuticals. More specifically, one aspect of this invention provides a method of preparing compositions enriched for ~~anthocyanins~~ antyocyanins and proanthocyanins comprising: (a) extracting plants or plant parts known to contain anthocyanins with an acidified extraction solvent to form a crude extract comprising anthocyanins and extraneous compounds; (b) filtering the crude extract; (c) contacting the filtered crude extract with a brominated polystyrene resin which adsorbs the anthocyanins but does not retain extraneous materials; and ~~[[c)]~~ (d) eluting the anthocyanins from the brominated polystyrene resin to obtain an extract enriched for anthocyanins.

Please replace paragraph [0023] with the following amended paragraph:

A² [0023] The methods of this invention produce purified extracts and compositions enriched in anthocyanins from plant materials that naturally contain anthocyanins. The ~~method~~ methods of this invention further provide extracts and compositions enriched in total anthocyanins and proanthocyanins. As used herein, the term "extract" refers to a substance derived from a plant source that naturally contains anthocyanins, including extracts prepared from the whole plant or from various parts of the plant, such as the fruit, leaves, stems, roots, etc. Thus, the method of this invention is not limited to the particular part of the plant used to prepare the extract. In addition, the plant material may be fresh or dried plant material. Examples of plants and fruits that may be used in the preparation of the purified extracts of this invention include any plant, including fruits and vegetables, that contains anthocyanins, including blueberries, bilberries, blackberries, strawberries, red ~~currants~~ currants, black currants, cranberries, cherries, raspberries, grapes, currants, elderberries, hibiscus flowers, bell peppers, red cabbage, purple corn, and violet sweet potatoes. Most colored fruits and vegetables are known to contain anthocyanins.

Please replace paragraph [0051] with the following amended paragraph:

A³ [0051] The above-described one column process is suitable for preparing compositions sufficiently enriched for anthocyanins for use as nutraceuticals from a variety of plant materials that contain anthocyanins, such as blueberries, bilberries, blackberries,

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cont.

strawberries, red ~~currants~~ currants, black currants, cranberries, cherries, raspberries, grapes, currants, elderberries, hibiscus flowers, bell peppers, red cabbage, purple corn, and violet sweet potatoes. For example, when enriched extracts were prepared from dried bilberry, the enriched bilberry extract final product prepared using the one-column process of this invention contained at least 8% by weight total anthocyanins. For example, in one embodiment the enriched bilberry extract final products contain about 8-50% by weight total anthocyanins. In another example, enriched extracts were prepared from dried blueberries using the one-column process of this invention, the enriched blueberry extract final products prepared using the one-column process of this invention comprised between about 8-35% total anthocyanins. As stated above, many of the plant materials that contain anthocyanins also contain other phenolic compounds as well. Therefore, the enriched extract final products of this invention may also contain at least 20% total phenols. By "total phenols," it is meant the total amount of all the various phenolic compounds isolated in the enriched extract prepared by the method of this invention. The types of phenolic compounds present in plant materials used in the method of this invention are well known to those skilled in the art and need not be described further.

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Please replace paragraph [0054] with the following amended paragraph:

A⁴

[0054] Figures 4 ~~and 5~~ 5 and 6 are HPLC chromatograms of an enriched blueberry extracts extract prepared according to the one column process at 510 and 280 nm, respectively.
